

PATENT ABSTRACTS OF JAPAN

(11)Publication number : 10-014549

(43)Date of publication of application : 20.01.1998

(51)Int.Cl.

A23L 2/38

A23B 7/02

A23L 1/212

(21)Application number : 08-204053

(71)Applicant : GUSHIKEN KOKICHI

(22)Date of filing : 28.06.1996

(72)Inventor : GUSHIKEN KOKICHI

(54) PAPAYA TEA, PAPAYA PROCESSED FOOD AND ITS PRODUCTION

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a processed food of papaya tea capable of processing without impairing active ingredient of papaya and excellent in keeping quality.

SOLUTION: Papaya is washed with water and vertically cut along flesh so as to have 1mm to 3mm flesh thickness and 10mm to 40mm flesh width and dried by sunlight or forcibly until residual water content becomes 5-10% based on the water content when cut. The dried fine pieces are baked at 60-120°C iron plate temperature to provide the objective dark brown nice-smell papaya tea. The dried fine pieces are formed into powder without baking to provide the objective blue and milk-white papaya powder, which can widely be utilized as seasoned dried food for sprinkling, cake material, etc.

